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Lee Roy Selmon's Announces New "Hall of Farm" salads

Contact: Jennifer Ulmer, 813-321-7770/julmer@mvpholdings.com



Lee Roy Selmon's Introduces four new "Hall of Farm" salads as part of its summer training menu

Tampa, Florida - Lee Roy Selmon's, your go-to place for comfort food with a fresh twist introduces four new signature salads as part of its new summer training menu. Eat light but eat hearty.

These zesty Hall of Farm summer salads are made with farm-fresh ingredients and combined in innovative ways to tempt serious training-table players and to satisfy summer sports fans. What an uncommonly delicious way to indulge!

"Our new salads were created to appeal to a hearty appetite but still have that summer freshness and lightness that we all want in these hot weather months," says Hall of Fame Football legend Lee Roy Selmon. "Some of my best memories of growing up on our family farm in Oklahoma are coming home from football practice with my brothers and sitting down to the table to eat a big meal where fresh vegetables and fruits from our own gardens were at the center of the table. The taste was like nothing else. Eating all kinds of salads in the summer training months has stayed with me my whole adult life. I never lose that craving for fresh fruits and vegetables because they not only satisfied my hunger but made me the man I am."

Lee Roy calls his new summer training menu, Hall of Farm salads and he's not exaggerating. Every one is a winner. Each salad has its own unique personality. Here is your chance to score world-class flavors at budget-friendly prices while relaxing and watching summer sporting events.

Lee Roy Selmon's is acclaimed for its hospitality and boldly-flavored comfort-food. The legendary work and sports ethic of Lee Roy Selmon's family is celebrated every day at his

restaurants. That means farm-fresh food, generous portions and original family recipes such as, Pulled Pork, Sweet Heat Fried Chicken and Lee Roy's signature St. Louis ribs. Now, along with all the favorites you've come to expect, it's time tempt your taste buds with Lee Roy's new Hall of Farm salads. With these new summer training-table salads, Lee Roy Selmon's is the go-to summer place for creative, award-winning food whether you want to lighten up for the summer or just cool off and watch the best sports of the day.

Summer Training Menu Hall of Farm Salads

Hall of Farm Mediterranean Salad \$9.99

A Grilled Chicken Breast Served on Romaine Hearts, Watermelon, Cucumbers, Diced Tomatoes, Red Bell Peppers, Kalamata Olives, Red onion and Garbanzo Beans tossed in a Lemon Herb Vinaigrette

Choice of: Grilled Salmon or Shrimp

Tropical Salmon Spinach Salad \$10.99

Grilled and Glazed Salmon on a Bed of Baby Spinach Tossed with Fresh Strawberries, Feta Cheese, Toasted Cinnamon-Pepper Pecans and Sweet Banana Chips in a Strawberry Balsamic Vinaigrette.

Choice of: Grilled Chicken or Shrimp

Shrimp and Fire Roasted Veggies Salad \$10.49

Fire Roasted Shrimp, Grilled Zucchini, Summer Squash, Red Pepper, Red Onion and Portobello Mushroom. Served warm on a Sweet Spring Lettuce Mix in a Sundried Tomato Vinaigrette.

Choice of: Grilled Chicken or Salmon

Mango Shrimp Salad \$10.99

A Delicious Blend of Sweet Spring Mix and Chopped Romaine Hearts, Fresh Avocado, Seasonal Mango, Hearts of Palm, Sweet Banana Chips. Tossed with Glazed Shrimp and Mango Aji Amarillo Vinaigrette.

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